

## 2013 RESERVE HAWKES BAY SYRAH

SUSTAINABLE WINE NZ REGISTRATION NUMBER: SW344FB4C3A4

### Winemakers Notes

Our second Reserve Syrah is made from fruit from our Chalk Ridge block, just to the south of Havelock North. It is a steep, north facing amphitheatre that is strewn with fossilised limestone. A tiny amount of Viognier (1%) from the same block was whole cluster, co-fermented with the Syrah to add fragrance and complexity and to help fix the colour. Vintage 2013 was a stunner and the vineyard was in excellent condition at harvest. The wine spent around 12 months in French oak (60% new) before assemblage and bottling.

### Analysis

**Alc** 14%    **Acid** 6.7g/L    **Res Sugar** 2g/L    **pH** 3.58

### Tasting Notes

**Colour:** A beautiful deep purple/red, with a dense, dark core and bright, flashing purple rim.

**Bouquet:** The essence of Hawkes Bay Syrah. Ripe, brooding fruit along with beautiful floral notes and subtle oak.

**Palate:** A beautifully structured wine. Full bodied with silken tannins, great length and penetration. The fruit in the mid palate lasts and lasts.

### Cellaring

Already approachable, but we expect this wine to cellar for a number of years.

### Food Matches

### Suggested wine list description

### Independent Reviewer's Comment

### Awards